

Domaine
Les Pallières

The Wines

Domaine Les Pallières Red
Gigondas AOC

Location:

The most northerly reaches of the appellation; northwest-facing hillside terraces in the district of Les Pallières.

Surface area:

A single 334-acre estate comprising 62 acres of vineyards and 272 acres of pine and oak.

Soil and subsoil:

The vineyard has been built mainly into single-row terraces, to cope with the very steep slopes. The soil, which is partly covered by limestone rock slides from the Dentelles de Montmirail hill range, is very shallow and sits on a highly compact layer of red clay.

Grape varieties:

Grenache Noir (80%), Syrah and Cinsault (10%, coplanted), Clairette (5%), Mourvèdre (5%).

Vine age:

60 years on average.

Vinification:

Grapes are hand-picked, with stringent double sorting at the vine. Gentle crushing and selective destemming, followed by 25-30 days' traditional fermentation in temperature-controlled concrete and wood vats. Pneumatic pressing, then systematic malolactic fermentation.

Maturation:

In vats for the first 10 months, then in foudres for a further 10-12 months. Bottled unfiltered at 20 months. Marketed at 2 years.

Personality and ageing:

Recognised as having one of the appellation's finest terroirs, this is one of the elegant, balanced, mineral and well-structured Gigondas wines. The best vintages can age for more than 20 years.

Serving temperature:

17°C

Current vintages:

2006: available since September 2008.

Output:

80,000 bts.



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